

# Seasoned Asparagus

This recipe will make as many trays as you have Asparagus to fill\*

Live. Life. Simple.: [The Secret to Long Lasting Asparagus](#)

## Ingredients:

Asparagus

Seasonings of  
Choice

Olive Oil

I use my [Copycat  
Traeger Rub](#)



## Directions:

1. Start your grill or smoker and bring to temp
2. Prepare your asparagus (washing, cutting ends off, etc.)
3. Lightly coat asparagus with oil (spray or brush on) and then sprinkle seasonings to taste on the asparagus.
4. Place asparagus on the grill and cook for 5-10 minutes
5. Remove from grill and cut down into 2-3 inch long pieces
6. Place on trays
7. Freeze Dry
8. Store Appropriately (See Tips and Tricks for storage help)

**Note:** This may not store long term because of the oil

**Cycle Time:** 24 hours

**Rehydration:** Intended to be a snack, did not try to rehydrate



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray